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Agricultural.

The Ayrshire Cow.

While we knew and liked the Ayrshire cow, or the grades of that breed, long before we had heard of the Holstein, and before we ever had the care of a Jersey, the latter won our affections away from the Ayrshire, and we rather neglected them, except when we were selling milk, when we were glad to pick up a grade Ayrshire, if we could find one for sale, which was not often, as those who sold milk were not usually anxious or willing to sell them.

But there is much to recommend the Ayrshire or, its grade as a cow for the farmer. It is not what would be called a handsome cow, at least by those who admire the beef breeds, as it is of the dairy type, wedge-shaped body, prominent hips, small head but wide between the eyes, thin neck, and usually thin in body, excepting the large paunch. It was not easy to keep one in good flesh when giving milk, for although hearty feeders, all that they ate seemed to be changed to milk rather than to fat.

Hearty feeders, as they were, they would, however, fill themselves in pastures as though almost any other breed but the Jersey would come up looking lank and empty. They appear to have the ability to roam farther and do more traveling in a day than any other, and particularly to climb steep hillsides and find every mouthful of fodder that grows there, while their strong digestive power enables them to subsist upon almost any quality of rough forage, or to eat grain or roots in quantities that would be dangerous to any of the other small breeds, and to convert them into milk. This may be attributed to their Scotch ancestry, where they had to get their living on the mountain sides, instead of being tethered out in rich pastures, as were the Jerseys, Holstein and Swiss cattle.

To that same hereditary influence she owes her hardiness in other respects. She is able to withstand more cold weather without a shiver or a shrinkage of milk than any other breed we have ever known, or to endure cold storms. She seldom kicks or bounces with theudder, and need never have milk fever or garget if properly cared for, nor do we think they are as subject to tuberculosis as some other breeds. While they are active and rather nervous, they are not as nervous as the Jerseys, and our experience has been that they are seldom kickers or ill-tempered unless very badly treated; but we must acknowledge that they need a good, strong and high fence to restrain them, when put in a poor pasture with a field of corn or clover on the other side of the fence.

We have said above Ayrshires or their grades, because the pure-bred Ayrshire bull has the power, or, as some call it, the propensity to impress the characteristics of his breed upon his calves to a very large extent, perhaps exceeding any other dairy breed, with the possible exception of the Jersey. We have seen and owned some grade Ayrshire cows that were apparently from Ayrshire bulls and grade Shorthorns, or grade Devons that could scarcely be distinguished from the pure breed, and were nearly equal as milk producers. And even the half-blood bull imparts the Ayrshire marking and the milking qualities of his ancestry better than the half bloods of any other breed we know of. This may not be a great recommendation, as we do not like any but pure-bred sires for our calves, of whatever breed, but it is evidence of their general good health and vigor.

As milk producers we think that for the food consumed they are not equalled by any breed that we know. They have not reached the record of the Holsteins, but they require only about one-half as much food. The usual weight of a well-grown Ayrshire cow is about one thousand pounds, though grades with some Shorthorn or Hereford blood may exceed that, while crossed upon a small native or grade Devon they will fall below it. The Ayrshire bull at three years old should weigh about fifteen hundred pounds if well fed. Unfortunately they do not cross well with the Jersey, or at least we never saw a cross of those two that was satisfactory to us, either as a milk producer or as a butter cow. Possibly a double cross of Jersey and Shorthorn and then on Ayrshire might prove better.

The object of such a double cross would be to give a little larger body, better filled out form, and to remedy what we thought the one defect of the Ayrshire, the very light color of the butter. This of course can be overcome in these days of butter coloring, or by mixing cream from Jersey or Guernsey with that from the Ayrshire, but owing to the smaller size of the cream globules in the milk of the Ayrshire, they do not rise as quickly or churn as quickly as those of the other two, and

when mixed there is likely to be some loss of butter fat either in the skimmilk or buttermilk. Possibly the use of the separator, and of the "starter" in the cream might prove to some extent a remedy for this, but as we gave up butter making before these were in use, we are not competent to speak upon that subject.

The tests at the Pan-American and other expositions have shown the ability of the Ayrshire to produce six thousand pounds or more of milk in a year, containing about four per cent. of butter fat, or about three hundred pounds of butter in a year, and the cost of feed at Buffalo was but \$4.24 per thousand pounds of milk, against \$4.18 per thousand for Holstein, and over \$5 for Shorthorn, Jersey and Guernsey. But it is the milk cow that she excels. We do not know that the proportion of solids in her milk is greater than in other breeds, but we think it must be. We do know that after taking off all the cream that would rise the skimmilk from the Ayrshire seemed better than from any other breed, the Devon ranking next.

While we say six thousand pounds of milk per year may be the average for an Ayrshire herd, we think a careful breeder and good feeder might easily bring up a herd to average eight thousand pounds, and individual animals to produce ten thousand pounds. We have had one grade Ayrshire that coming fresh in spring gave us twenty-four quarts, or about fifty pounds a day for some months, fell off to about nine quarts in winter in a cold barn, but was giving thirteen quarts the next spring, about a year after she calved. We think we sold nearly a pound of butter a day most of that year from her, though we had not then formed the habit of keeping exact accounts, and we used all the milk and butter we wanted in the family.

There has been some controversy about the origin of the Ayrshire breed, some claiming or guessing that there was a strain of Shorthorn blood in her, but if so it must have been when the Shorthorns were known as Durhams, and before they had been so much improved by Bates, Collins and other breeders. If this is true it would, in part, account for the fact that they make so good a cross with the Shorthorns and their grades, and for the fact that they fatten easily when not in milk. But we care little for their origin. We wish that there had been more attention paid to them in this country, and that they had fallen more into the hands of careful breeders and better feeders. But as prices on early importations were not high, many who kept them only valued them because of the good results at the pail, and took little pains to keep them pure bred, and none to improve them.

Farm Hints for September.

WHEAT SOWING.

In certain sections the sowing of wheat will be the most important work for this month. Where the farmers have been growing wheat for years we can give them but few hints that will be valuable to them, excepting that some of them would probably find it to their advantage to plow their land early enough to give it two or three harrows before sowing the seed, and to be more careful to select plump, large seed, which give more vigorous and prolific plants. And if they would be a little more liberal with their commercial fertilizer, using four hundred pounds to the acre, instead of a less amount, we think the crop would repay the extra expense. We have seen but few complaints of the chinch bug this year, and hope they will not be very plenty next year, but we meant to have suggested last month the sowing of a narrow strip around the field for them to lay their eggs in, and then plowing that under before sowing their main crop. Many are now deferring their sowing until they think the danger from these pests are past, and they find with land well prepared and fertile the crop is as large as when they sowed two weeks earlier.

FALL CROPS.

Certain of the farm crops will be ready for harvest this month. It is of little use to allow potatoes to remain in the ground after the tops have died down, especially as there are some indications of rot in certain low places, though we think it is not general yet. If it has fairly settled on a field early digging will not always save them, though we think to dig, dry well in the sun, and put them in a dry place has a tendency to check the spread of it. Each one should use his own judgment in regard to the proper time to market them. Just now our markets are well supplied, and prices are lower, but the crop is reported a heavy one, and we do not expect to see much advance before winter, if it comes then. But a hundred bushels put in the cellar now will scarcely measure or weigh out eighty bushels in the spring.

Onions are another crop that should be harvested when the tops have fallen down, and they may require two or three weeks drying, with frequent stirring over, before they are fit to put away for winter market. The wooden-tooth rake we have found the best instrument to stir and turn them with. When the tops are cut off, do not cut too closely, and if any tops are green, do not mix those onions with those that are well dried. Keep them separate, and sell them to any who will buy them for immediate use. Even if they are thrown away, the others will sell enough better to pay for doing so. Beans need pulling and drying, and we have never found a better way to do this than to stack them around a centre stake, roots toward the stake and tops out. It looks now as if a good crop of beans would be as profitable this year as a crop of wheat or potatos, as the prices hold up well.

FALL PLOWING.

We have long believed in the advantage of plowing in the fall the land that is intended for sowing or cultivation next year. If there are any to sell the price is usually

son. If the work is properly done the land will drain off much better and be fit to work on earlier next spring. It will bury the grass and weeds if there are any, and it will bring insects and pupa to the surface, where the birds will destroy many of them, and perhaps the frost or the sunshing some others. But since we have become so full a believer in keeping a cover crop on the land during the winter, even though it is the rye that is so despised by those who can grow the alfalfa, crimson clover or cowpeas, we would plow in the fall every field

higher than a month later. It is a good time to purchase what is needed in males, either for sheep-pen, hog-yard or poultry-yard. Do not be afraid to pay a good price for good stock. We mean as good a price as your money or credit will admit. Cull out all cockerels not needed for breeding purposes, separate them from the pullets and give them liberal feed. If they are well grown six or eight weeks should fit them for market.

PAINTING FARM TOOLS.

This is a good season of the year to paint,

any other thing. Many a farmer who has failed with his silo could trace the trouble back to this lack of cleanliness. It is very much like failing to clean out the dairy utensils after each milking. If we fail to do this, trouble is bound to come. With the walls perfectly air-tight and free from all taint of previous filling the chances are all in favor of preserving successfully the year's crop of ensilage.

C. T. WHITE.

Vermont.

Live Stock Notes.

When we were a boy it was thought almost disgraceful for a farmer to kill a hog that weighed less than four hundred pounds, and the man who got one up to six hundred pounds or more was the champion of the neighborhood. It is true that the first had to be kept and fed about eighteen months, and the other perhaps three, and it would be hard to estimate the amount of skimmilk and corn and corn meal their growth required, but in the light of our present experience we are much of the opinion of the old German who said "the corn costs more as the pork." Of course the corn was usually grown on the farm, or in the case of the laboring man was taken in exchange for labor. But later on, when the corn must be bought and paid for with good money, people began to compare the price of it with the value of the pork, and they learned that the breeds of hogs wanted were such as would fatten at about six months old and make good pork when they would dress 175 or two hundred pounds. And then they found that instead of a bushel of corn making ten pounds of pork, which used to be thought a very extravagant statement when we were young, it really could be so used with milk and green food as to make twelve to fifteen pounds of pork. And they learned also that the pork from such young hogs was much superior to that from the older and larger ones. It may be possible to convince some of those who grow pork to sell that they will do well to change breeds again to what is styled the "bacon hog" but those who grow it for home use will not accept this idea unless they are like the old sailor, who wanted the "salt junk" he was used to when on a long voyage, because he wanted something that he could "chaw on."

Otto H. Swigart, the noted Champaign County, Ill., Galloway man, contributes to the Orange Judd Farmer an interesting article on the merits of shaggy cattle. He says: "It is admitted by all breeders of show cattle that the Galloways have made more rapid strides in improvement in the last few years than any of the other beef breeds. Is it not possible that this proposition, that Galloway breeders rely on merit alone, and can use any animal of superior merit that they may find in any herd to improve their cattle, goes a long way toward furnishing an explanation of this admitted fact?"

"Another reason why the black cattle are constantly gaining on the other breeds is that they are hornless. The desirability of this characteristic is so manifest that it no longer needs an argument to sustain it. Farmer, feeder, butcher and exporter all want it, and the feeder will sacrifice a month's feed or growth to secure it from other breeds by dehorning.

"To sum up: All beef breeds are primarily very much alike in form, and are constantly converging toward the beef type. The Galloway has, from its outdoor life, inherited greater constitutional vigor than any of the other beef breeds, and will, when crossed on native stock, impress its characteristics more forcibly upon its offspring than any other, including ability to dehorn, will rustle as well as the best, will beat all others to stand a blizzard, will produce choice beef as economically as any other breed, and top the market much oftener than others, and when recorded, will stand on its merits and the merits of its immediate ancestors, rather than on aristocracy founded in the distant past, and lastly, as a side issue, and as a mere accident, when he comes to die he wills his owner in addition to the juicy beef, a robe fit to cover a king,—far better, more durable and more beautiful than that of the buffalo."

"This is a breed but little known to New England, and we have seen but few of them, and those in quarantine or en route for the West, but they did not impress us very favorably, though they may be all that Mr. Swigart claims for them as a beef breed. At a recent trial at Jamestown, N. Y., upon a charge brought by the Society for the Prevention of Cruelty to Animals, experts were brought to testify that what was done to the cattle was not cruelty to mules, especially when they were balky. One said that the mule could not stand prosperity, and that when one became balky the only way to remedy it was by starvation. This sounds to us like an echo of the talk we used to hear before the war, when plenty were found to declare that the "nigger" had not the same feelings as the white man, and that to lash them, separate their families, and keep them on short rations, was the only way to keep them from getting unruly. We do not know much about mules from practical experience, but if we had one that we could not manage by kind treatment and a little firmness, as we would a horse, we would not starve him or beat him, at least not very severely, but should think he was one of those that "needed killing" to make him really good, as used to be said of some of the Indians, and might be said of some white people. There are some who, whether they believe in "innate total depravity" or not, seem to manifest it, and to try to reform them seems a hopeless task."

It is well to wean the lambs at about four months old, and those that have been fed on a little wheaten bran or a few oats they can be weaned a little sooner. This gives the ewes a chance to recuperate before being

bred again, and thus they will breed earlier and have more vigorous lambs. Many have trouble about getting lambs as early as they wish to, and we think this can be remedied to a large extent by the early weaning of the lambs and liberal feeding of the ewes. Do not get them fat, but keep them thrifty and growing. Do not feed too much corn, but such food, as tends to build up the frame, and to give them vigor and strength. There will also be more twin lambs if this method is followed. The ram should not run with the ewes, but should be kept away from them now, and only let with them about an hour in the morning, as soon as there is any indication of a desire to take service. In this way, the season of dropping the lambs will not only be earlier, but will be more uniform, and it may be possible to have a hundred lambs with scarcely a month's difference in their ages.

Prof. Thomas Shaw of Minnesota, who has for years posed as an advocate of the dual-purpose cow, that could furnish some milk, some butter and veal calves while alive, and make some beef when she was killed, has now come out openly in favor of the beef interest. He thinks the dairymen have had their own way too long, and that the beef growers should take their turn now, and should demand more protection from the Government. With prime beef steers selling at over \$8 per hundredweight, and little or no imitation beef from horseflesh offered here, we do not see what the United States Government can do about it. No cheap beef is being imported from other countries that we have learned of. Even those that come here from Canada come for export and not for home consumption, and with sales of Hereford, Shorthorn and Angus stock cattle at the prices they have commanded he can scarcely claim that the beef animals are not properly appreciated. Average prices of twenty-five head in 1857 of \$1941, and twenty-seven head at \$165. Of 100 head in 1873 at \$3304, and ten head in 1878 for \$50,000, show that some people like the pure-bred beef animals. In 1901 public sales were reported of 405 Shorthorns at an average of \$280.00, and thirty-eight head were lately sold for \$30.00 at private sale. We do not object to these prices at all, and for the beef grower we suppose that he thinks such animals are worth the price paid, and hope he will find it so. But we do object to his claim that the dairy interest is receiving more than its share of attention and the beef interest being put in the background. And still more do we object to the prominence that Professor Shaw and some others have been trying to give to the mongrel-bred beast that could produce but little better when she lived, and made very poor beef when killed.

The Silo for the Sheep Farm.

The use of ensilage for winter feeding of sheep is becoming more and more the practice among successful shepherds, and many who have used it claim that it is just as valuable for sheep as for dairy cows. It is in all probability the cheapest food that we can give to fattening wethers or breeding ewes. The one important point about it for ewes is that it must be absolutely free from all taint. If spoiled in the least bit the ewes refuse it. If properly cured and sweet they will eat it as eagerly as they will fresh grass. Their enjoyment of it is no more noticeable than their apparent nourishment from its use. Sometimes at first the ewes will not take kindly to ensilage, but in a short time they can be induced to eat it. Then they require a taste for it, and there is no further trouble.

Other food should be given to wethers fattening for market, and when a proper mixture of ensilage, corn fodder and a little whole grain is fed them daily, they do better than if kept on grain alone. One may range this mixture a good deal according to the amount of either on hand, but the ensilage should occupy a prominent part in the ration.

High-grade sheep can be safely fed ensilage as well as the common stock, but it should not be given in too great quantities, especially at first. Two or three pounds of ensilage a day should suffice, and in with it should be mixed about a pound of hay. If grain is also to be fed bran and oats make the best mixture. These given with hay and ensilage make a pretty complete fattening ration. If one increases the amount of grain fed the hay and ensilage should be decreased in quantity proportionately. A ration that has been proven successful for fattening high-grade wethers or ewes is composed of half a pound of bran or oats daily and one pound of hay and two of ensilage. The results are pretty sure to be satisfactory in every particular.

E. P. SMITH.

The government has been very quietly at work in its plan for encouraging the Indian to labor, by taking away the free rations with which it has been the custom to provide him. If we remember our history, this was the plan carried out so successfully by Captain John Smith in the early days of Virginia. If it taught the least industrious of the early Virginians the value of industry, we need not be surprised that the Indian commissioner reports that it is having a valuable influence in civilizing the Indian.

Even without a coal strike to call our attention to the general subject of fuel, there is food for thought in the German use of briquettes, a fuel manufactured from brown coal, peat and the dust and waste of the coal mines. When we become more generally familiarized with the idea that it is possible to have just as much activity in our large cities, and at the same time decidedly less soot, we shall very likely hear more of this particular expression of German manufacturing economy.



LILY OF THE VALLEY.

that we could get ready. The cover crop keeps it from washing, and the fertilizing elements from wasting, and when that is plowed under in the spring it adds humus to the soil, making it light, porous and easily worked.

ORCHARD WORK.

We have often written of the value of the cover crop in the orchard, and it should not be neglected, but soon the question of harvesting and marketing the crop will be the most important. Where one can get a favorable offer from some responsible buyer, it is often better to sell the fruit on the trees than to pick and pack it with ordinary farm help. The buyer comes with experienced pickers, who will sort and pack it to the best advantage for his market, in new, clean barrels or boxes, and though he may neglect some that the hired men would have managed to whisk into the middle of the barrel, he can usually afford to pay more and do his own picking and packing, than he would if they were handled for him by inexperienced

Wet Season Crops.

The present season has been so extremely wet and cold that there has been a good deal of call for crops which will stand late planting, and yet ripen in time to help piece out the season for feeding. A good deal of the corn planted for the silo has been rather small, and calculations for filling the silo have consequently been at fault. It is possible, if one has the right soil and conditions, to plant very late a crop of barley and peas to make up the loss through an inferior corn crop. In fact, there are several crops which might be sown with profit in the corn where it is very thin, or upon any available land not in use. Millet, Hungarian grass and similar crops sown where the corn is not very high will make a pretty good crop, and the two can be cut together and put in the silo.

If one is wintering sheep or cattle the sowing of any of these standard late grasses in a wet season will prove profitable. Other food can be saved by feeding the young crop to the stock until very late in the season. Of course every week tells, and the sooner such crops are put in the better, but with a season like the present it is fair to assume that our autumn will be a long one, for whether winter is apt to be prolonged well into the fall months after a cold summer. If the crops do not prove of any advantage other than that derived from pasturing the stock for a few weeks, it will pay, for a good deal of fertilizing material will be added to the soil. The benefit of this will be realized the following spring and summer.

New York. PROF. S. N. DORY.

Cover Crops for Orchards.

Where the orchard needs protection in winter a cover crop should be planted early enough to provide a good blanket to the soil and the tree roots. A good cover crop always improves the fertility of the soil of an orchard, and gradually improves the condition of the trees and vines. In the cold parts of the Northern States, where the winters are almost too severe for our ordinary tender orchard trees and vines, a good cover crop of some satisfactory plant is worth more than almost anything else that can be done for the garden or orchard. Clover has been used for a cover crop in an orchard more extensively than almost any other, and the red variety and the mammoth clover are both excellent for the purpose wherever they thrive well. It is not always possible to secure a good catch of clover in an orchard, and then rather than plant it and secure an imperfect crop in time to be of any use it is better to plant some other crop not so difficult and uncertain of growth. Thus, alfalfa in the West, where it has been found to be such an excellent food crop, will probably prove the most satisfactory substitute for the ordinary red clover.

Both Canada and cow peas have in recent years become popular crops for this purpose, and where they are adapted to the soil and climate they should prove satisfactory. The cow peas in the Southern and Middle States have become such popular crops with farmers that they would be selected by the average person first for a cover crop in the orchard. The poor sandy soil of the farm will seldom produce good cover crops in time to be of much use, but cow peas will nearly always prove successful on such soils. When sown broadcast they cover the ground pretty effectually and yield an immense crop. The Canadian peas have been used in the colder States almost the same way as the cow peas have been in the South. They are rapid growers and produce large crops, and whether sown in drills or broadcast they are sure to yield an excellent cover crop for vineyards or orchards. Closely allied to these two pea crops is the soy bean, which has proved of fair value as a cover crop in many parts of the country. To some extent they may be said to be the connecting link between the southern cow pea and the Canadian pea, thriving best in the Middle States.

C. S. FEARING.
Iowa.

Butter Market.

The Western markets putting prices up from 1 to 12 cents a pound, and an increased demand here. Boston can do no less than ask higher prices at least on extra grades which are in light supply. The best Northern creamery is firm at 22 cents and some receivers are asking 22 to 22 cents for best lots. Some New York large ash tubs sell at 21 to 22 cents and best marks Eastern at 20 to 21 cents, with fair to good at 17 to 19 cents. Good first sell at 19 to 20 cents and seconds at 17 to 18 cents. Boxes and prints in demand. Boxes at 22 to 23 cents for extra Northern creamery, 20 to 21 cents for extra dairy, and 18 to 19 cents for common to good. Prints at 22 to 23 cents for extra creamery, 21 cents for extra dairy, and 18 to 20 cents for common to good. Dairy in tubs is 19 to 20 cents for Vermont extra, and 19 for northern New York, first at 17 to 18 cents and seconds 14 to 17 cents. Imitation creamery dull at 16 to 17 cents, and ladies at 16 to 16 cents. Imitation moving slowly at 16 to 17 cents, the best grade in fair demand. Jobbing prices from one cent higher on low grades to two cents on best grades.

The receipts of butter at Boston for the week ending Sept. 6 were 23,886 tubs and 27,378 boxes, a total weight of 1,273,258 pounds, against 1,285,225 pounds the previous week and 1,143,074 pounds the corresponding week last year. Included in last year's receipts were 155,000 pounds in transit for export. It will be noticed that the falling off from the week previous was very small, while the increase as compared with last year is quite large.

The exports of butter from Boston for the week were nothing, against 200,782 pounds the corresponding week last year. From New York the exports aggregated 28,338 tubs. From Montreal 23,929 packages were shipped, against 14,327 packages last year, and the total for the season is 280,821 packages, against 231,021 packages.

The stock in cold storage shows a further increase, and the total is 56,899 tubs larger than last year. The Quincy Market Cold Storage Company reports a stock of 228,853 tubs, against 189,946 tubs last year, and the Eastern Company holds a stock of 46,832 tubs, against 28,823 tubs a year ago, and, with these added, the total stock is 275,685 tubs, as compared with 218,786 tubs last year.

Progress of the United States.

A circular issued by the Treasury Bureau of Statistics gives some figures in regard to the "progress of the United States in its material industries," which are worthy of consideration by one who desires to study the history of this country. We have not room for a full report of them, but will give a few of the most striking ones.

The area of the United States was in 1800 only 82,844 square miles, and in 1902 it had

grown to 3,025,600 square miles, without including Alaska and our recently acquired islands. (All of this nearly 2,200,000 square miles was acquired by a fair purchase, as were also Alaska and the islands.—Ed.) The population in 1810 was 3.6 per square mile, and in 1902 it had increased to 26.1 per square mile.

The wealth of the country in 1850 was estimated at seven billions of dollars, and in 1900 at ninety-four billions of dollars, and the per capita wealth from \$307 in 1850 to \$1235 in 1900. The public debt in 1800 was \$15 per capita, and in 1840 it was but twenty-one cents per capita. In 1852 it was \$2.67, and in 1861, before the beginning of the war, it was \$2.74. Then it rose to \$76.98 per capita in 1865, was reduced to \$30.27 in 1880, \$14.22 in 1890, \$13.85 in 1895 and \$12.97 in 1902, although we have borne the expenses of the Spanish war and a large increase in the army and navy.

In 1860 the money in circulation was \$13.85 per capita, near the close of the war it was \$20.57, including the paper currency, and then dropped below the \$20 mark until 1881, when it reached \$21.72. In 1892 it was \$24.60, in 1900 \$26.93 and in 1902 \$28.40.

The deposits in savings banks amounted to a little more than \$1,000,000 in 1820, nearly \$7,000,000 in 1830, over \$43,000,000 in 1850, over \$149,000,000 in 1860, \$549,000,000 in 1870, \$819,000,000 in 1880, \$1,524,000,000 in 1890, over \$10,000,000 in 1900 and \$2,597,094,380 in 1901, while the deposits in national banks increased from \$500,910,873 in 1865 to \$3,111,690,196 in 1902.

The number of farms increased from 1,449,073 in 1850 to 5,739,657 in 1900, and the value of the farms and farm property from four billions of dollars in 1850 to twenty billions in 1900. The value of farm products was not taken until 1870, when it was \$168 million dollars, but in 1900 it had increased to \$3,764 million dollars, or nearly doubled. In 1850 we had farm animals valued at \$14 million dollars and in 1900 we had over \$291 million dollars worth.

The value of manufactured products increased from one billion dollars in 1850 to thirteen billions in 1900, and the number of people employed in manufacturing industries from less than one million in 1850 to 62 millions in 1900. We produced about 140 millions of tons of coal in 1890 and 261 millions in 1901, and 41 millions of tons of steel in 1890, and nearly 134 millions in 1901. We have about 35,000 miles of railway in operation now than in 1890, carried about sixty-four million tons more per mile in 1900 than in 1890, and reduced the freight rate per ton per mile from ninety-three cents to seventy-five cents in the same time.

The Story of Desrues.

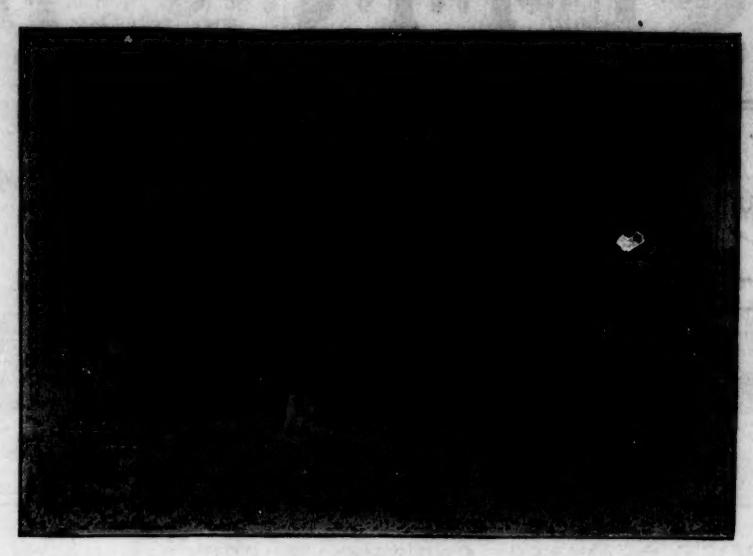
BY BENJAMIN F. STEVENS.

One of the grievances under which the nation labored, previous to the revolution of 1792, known as the "Reign of Terror," was the extreme inequality with which law was administered. The judges were too frequently corruptible, the influence of the aristocracy was enormous, and if neither of those succeeded in averting an unpleasant verdict, the "king's grace" was ready to come to the rescue, provided his majesty to a favorable view of the criminal's case. The law, therefore, being came in many instances mere instrument of oppression, from which the people had everything to fear and nothing to hope; whilst the aristocracy used it as a convenient veil for their injustice and exactions.

It was to remedy these crying evils that the National Assembly established the trial by jury, but as people who have long suffered from one extreme are apt to seek a remedy in the other, they at the same time abrogated the right of pardon, enacting the terrible statute that provided all the forms of law had been duly observed in a process, the verdict of the jury should be irrevocable. It was not long before instances occurred which exhibited the fearful nature of this edict, and of these the following is one of the most remarkable; but so distrustful had experience rendered the people, that they could never be brought to annul, but only to modify the law. Unwillingly they consented to restore the royal privilege of pardon, but to the day, when this story was written, about 1850, in France, not only cannot the verdict of a jury be reversed, but it was held criminal to arraign its justice. Neither when they pronounced their decision could they recommend the criminal to mercy; the sentence once registered must be executed, but to avert the fatal consequences of this rigor they had recourse to two expedients: One was that if they entertained a shadow of doubt with respect to the guilt of the prisoner, they gave in a verdict of "guilty, but with extenuating circumstances." This particularity will account for the verdict in the case of Madame Lafarge, which surprised everybody unacquainted with the forms of criminal jurisprudence in France. The were no extenuating circumstances apparent to the public; but the jury feeling too well of her guilt to acquit her, and yet not so certain of it as to feel quite satisfied that it was right to take her life, had recourse to this expedient.

In cases, however, where the evidence has appeared, at the time of the trial, so conclusive that this saving clause has been omitted, should any subsequent disclosures raise a doubt in favor of the prisoner, the Court of Cassation comes to his aid. They take upon themselves to review the proceedings, and in most cases succeed in discovering that there was some flaw in the indictment, or that some form of law had been overlooked, which involved the necessity for a new trial. If neither of these imperfections could be found, however, the sentence must be executed, even though the judge and jury were morally convinced of the innocence of the sufferer. A French jury could not err, nor could their verdicts be revised.

It was in the latter end of the month of April, of the year 1796, that a gentleman of the name of Joseph Lesurques arrived with his family in Paris. His age was about thirty, his fortune easy, his character unimpeachable. He had served his country with credit, and since his retirement from military life had filled acceptably and without emolument the situation of *chef de bureau* in his native district. He was a man deeply attached to his family, undisturbed by ambition, unversed in pleasure. His income of seven hundred a year sufficed for all his wants, and his object in coming to Paris was solely to afford his children those advantages that the provinces could not supply. On their arrival they established themselves as lodgers in the house of a notary called Monnet, in the Rue Montmartre. It will be admitted, we think, that they were entitled to all the happiness they promised themselves; but they were soon plunged into an ocean of trouble from no exertions of themselves, and from which their friends could not extricate them; an ocean whose waters of sorrow to this day embitter the bread of their descendants.



BERKSHIRE BOAR.

First and Champion at the Royal Show in England, 1901.

last for whom Lesurques is mistaken. But strange to say, these assurances were not investigated. A petition was, however, sent in to the Directory, and the Directory referred the matter to the *corps Legislatif*. The answer of this body was: "That the process was strictly legal; that a single case could not justify the violation of a well-considered statute; and that to set aside the verdict of a jury for the reasons advanced, would be equivalent to arraigning the wisdom and justice of the law as established." Since the right of pardon no longer existed, there thus remained neither hope nor help for Lesurques.

This letter he then wrote to his wife:

My dearest Love—No man can elude his destiny; it is mine to die on the scaffold, the victim of an error. I shall meet my fate as becomes me. I send you some of my hair; when my children are old enough you will divide it among them. It is the only inheritance I have now to leave them.

His whole property was confiscated to the state.

He also wrote a letter to the real criminal, which was inserted in the public journals:

Be thou, in whose place I am to die, content with the sacrifice of my life. The day may yet come that you will find yourself in the hands of justice; then, remember me! Think of my children, and of their broken-hearted mother, covered with disgrace. Restore them their good names; repair their dreadful misfortune, which was wholly originated in the fatal resemblance which you had.

This "victim of judicial murder," with his two companions, was executed on the 10th of May, 1797, and Lesurques, who had reached the scaffold with the most heroic calmness, went to the scaffold in a complete suit of white, which he wore as the symbol of his innocence. As they went through the streets Couriol stood up in the cart and cried aloud to the people, "I am guilty, but Lesurques is innocent." The latter died forgiving all men, and calling "God to witness the injustice of his sentence." Thus the climax of all injustice was reached through the very fanaticism of justice.

Among those who believed in the innocence of Lesurques was Daubenton, before whom the prisoner was first brought. He had, unfortunately, been a principal agent in the catastrophe; nothing could appear to his remorse but the re-integration of his victim's fame—a tardy, but, as regarded his family, a most important reparation; and as this could only be effected by the arrest of the other three criminals named by Couriol, he resolved never to relax his exertions till he had laid his hands upon them.

The author of "The Century Cook Book," Mary Ronald, is preparing a new volume with the title "Luncheons," which she calls "A Cook's Picture Book." It is a guide to the preparation of dainty dishes for dainty meals, and while it contains no general rules for cooking, it is designed to suggest quick and pleasing dishes, especially for luncheons. It will be elaborately illustrated by photographs, each showing some tempting dish properly garnished, ready to be served. The Century Company.

Mr. Theodore L. De Vinne, the veteran printer, who recently issued a volume on "Plain Printing Types" and "Correct Composition," will soon publish a volume on "Title Pages," designed to be an aid to printers and publishers, and also interesting to those who care for the making of fine books. The Century Company.

Richard Harding Davis' new novel, "Captain Macklin," will be ready for publication about the middle of September. It is distinctly one of the important works of fiction of the year, and it has a special element of vividness and personal quality in the fact that it deals with a kind of life in which Mr. Davis has become very familiar in the course of his own experiences. Captain Macklin's career is given through a South American revolution and through various military adventures, and Macklin himself is one of the author's most fascinating heroes. The novel is a decided step in advance of the author's most popular former stories and a rich fulfillment of the promise of increasing power conveyed in his early work. Charles Scribner's Sons.

"Chanticleer," by Violette Hall, is an idyll of modern life. Roger and Mary, happily mated, lose by fire their house, with its belongings. They are artists by temperament, and Roger's artistic vocation is literature, and they determine to give up from their accustomed life, with its cares and its cares, its worry over servants, house-keeping and entertainment, and all the artificialities of society, and to go back to nature.

They build for themselves a new home in the woods that shall be a home and nothing more. They create a simple but adequate camping-place in the rural solitude. Friends, hearing of the experiment, flock about them and build houses of their own.

A love story of charm and beauty, told in a simple, direct, and forcible style, it is a book that will appeal to both lovers of nature for nature's sake and also to all men and women who like a good romance. Published by Lothrop Publishing Company, Boston.

This season's additions to "The Century Classics," a series of the world's best books, edited and introduced by distinguished men of letters, will include "Eugene Aram" by Charles Lamb and Laurence Sterne's "A Sentimental Journey." Both volumes will be illustrated with portraits and accompanied with introductions by well-known literary men.

Helen Hunt Jackson's delightful California articles, heretofore printed in her European travel sketches, have just been published in a separate volume entitled "Glimpses of California and the Missions," with thirty-seven pictures by Henry Brown & Co. are the publishers.

Mary Devereux's romance, "Laflite of Louisiana," has gone into a third edition, as has Frances Charles' original story, "In the Country God Forgot," while "A Girl of Virginia," by Lucy Meacham Thurston, is now in its fourth edition.

Little, Brown & Co. have just published a new edition of "The Boston Cooking School Cook Book" by Fannie Merritt Farmer, with an appendix containing three hundred additional receipts.

"Memoirs of the Life of Sir Walter Scott" by John G. Lockhart, Cambridge edition, in five volumes, with eleven photographs illustrations, \$10, cloth, gilt top; \$10; half cloth, gilt top, \$17.50; half polished morocco, \$17.50. Is to be published by Houghton, Mifflin & Co., Boston.

Lockhart's Life of Scott is long had place among the greater books of English literature.

In Leslie Stephen's words, "The biography may safely be described as, next to Boswell's 'Johnson,' the best in the English language." The value of the collection presented is made particularly valuable by the fact that it is based upon a large amount of important material concerning both Scott's Life and Lockhart's, which has appeared since the work was first published.

It has been edited with the utmost skill and the most painstaking, scholarly care, and contains many extremely interesting notes of marked importance to the subject, but of a kind which could not have been incorporated by the author himself.

The Scribner's publish this fall a new and cheap edition of the historical novels of Bulwer Lytton in six volumes. It includes "Bleni," one volume; "The Last of the Barons," two volumes; "Harold, the last of the Saxon Kings," two volumes.

The contents of the September number of the Popular Science Monthly are as follows: "Aerography," by Percival Lowell; "University Control," by Prof. J. Stevenson; "The World's View of a Scientist: Ernst Haeckel's Philosophy," by Prof. Frank Thilly; "Eels and the Eel Question," by M. C. Marsh; "The Story of a Word—'Mammal,'" by Dr. Theodore Gill.

"A Year of Weather and Climate in the United States," by Prof. R. D. Ward; "Mental and Moral Health in Rye," by Dr. F. A. Woods; and "A New Theory of Light and Color," by Sir Isaac Newton. There are editorial articles on "The Marine Biological Laboratory and the Carnegie Institution," "Science in American Journals," "A Summer School of Agriculture," and other topics.

The Lothrop Publishing Company of Boston just brought out Mr. Julian Ralph's brilliant novel of fashionable New York life, entitled "The Millionaires." Mr. Ralph's wide experience with men and things, joined with his picturesque style and skill in narration, make him a master of the novel. The plot is full of country-house and city life, and moves briskly along to a highly satisfactory end. Mr. Ralph has found a novel motive in depicting a young heiress, surrounded by frivolity and fashion, and yet preserving her generous-hearted young womanhood for higher purposes of life.

are shining examples, to whom everybody else should be grateful.

"A man whom I loved because of his faithfulness and his kindness to my children." Here are two clauses that sum up a splendid type of character; no man could have a better memorial.

Literature.

Naturally enough women artists are largely represented in the "juveniles" for the fall and holiday season. One firm, A. C. McClurg & Co., announces four volumes illustrated by several of the younger artists, including a book of fairy stories with colored pictures by Miss Smith, two collections of story stories containing some of Mrs. Priscilla's dainty drawings in colors, and a nonsense book by Carol Wells, which is furnished Miss Cory with inspiration for some very interesting sketches. Incidentally it is said that Miss Smith and Miss Green are to bring out a "Child Calendar"

MASSACHUSETTS PLOUGHMAN
NEW ENGLAND AND
JOURNAL OF AGRICULTURE

R, the good oyster!

Jamaica has her sugar troubles as well as Cuba.

The seven-master Thomas W. Lawson is now an actual fact in ocean traffic.

We have got rid of the Indian, but we have no desire to get rid of his summer.

During the coming season the codfish ball bids fair to be more popular than ever, but Society will probably pay it very little attention.

If Prince Cupid is elected to the Hawaiian legislature we shall expect that body to take an unusual interest in sentimental questions.

One thing, at least, seems to be pretty well understood about the Philippines: the Filipino and the Moro are two very different persons.

Most of us will agree with the authorities of the Navy Yard that the enlargement could be put to more important uses than housing prisoners.

The G. A. R. is certainly nothing if not up to date, difficult as it is to imagine an automobile parade as a feature of the coming encampment at Washington.

Ex-Mayor Garretson, in defending the "smart set" against the recent attack of Mr. Watterson, seems to have selected his cudgel from the same wood pile.

Mrs. Goodman, who chased the intruder out of her domicile at the muzzle of her husband's revolver, was evidently determined to live up to her name.

The popularity of the vacation schools of last summer is no reason for jumping to the conclusion that all children are equally delighted because the schools have opened.

It is strong proof of the genuineness of German feeling that it should have expressed itself without hesitation to an American general even when he is named French.

Admiral Schley is richer by an onyx clock and a candlestick, the latest gifts from an admiring people. Onyx clocks, as one may learn by observation, rank high among the costs of popularity.

The plain, ordinary dog has missed his dog days, but perhaps he may take comfort in the reports of the glorious success with which the aristocracy of his kind have been receiving the honors of Newport.

Admiral Taylor is endeavoring to solve the problem: why do so many of the apprentices not re-enlist in the navy. One reason may be that the training which they get in the navy excellently fits them for a variety of shore berths.

Gunpowder and picnic parties ought never to be brought in juxtaposition. The disaster of the early part of the week goes to prove what has already been noted; that the islands in the harbor are not at present very well adapted to pleasure parties.

A disinterested observer cannot but wonder what is happening to the vocabularies of our men of learning. Here is a New Haven professor denouncing a "whole gang" of persons with whom he does not agree on the question of baptism. We have nothing to say against his denouncing any person or any group of persons whom he is moved to denounce, but does denunciation make it altogether necessary to divest the English language of dignity? Or are our public characters outgrowing the theory that however mad a man may be, he should not let the others see?

The Railroad Gazette assumes that America, or North America, and other highly civilized countries have now about all the transportation facilities they need. It says that while North America built 85,700 miles of railroad between 1880 and 1890, it built but 33,856 miles between 1890 and 1900, or about two-fifths as much. The miles built in the whole world were about two-thirds as much in the last ten years as in the ten years previous. The United States has a mile of railroad for every 383 inhabitants. Europe one for 2267 inhabitants, and British India one for 12,400. It gives as reasons for this larger percentage of roads in the United States the less cost of building, including steel rails, the better arrangements of our roads, with parlor and sleeping cars, air brakes, and that the Americans travel more than Europeans. One reason for the less building of steam railroads during the ten years past may also be the number of miles of electric railroad built, which are reaching many points where it has not been thought a steam road would be profitable.

It is reported that 19,570 persons from the United States took up homesteads in Manitoba and the Northern Territories of the Canadian Dominion during the year ending June 30, 1902. The cheapness of the Canadian lands, which could be purchased at \$3 per acre in 1900, has helped to boom this movement, although prices now have been advanced to \$7 or \$8 per acre. Wheat and flour are claimed to be produced at as low or lower cost there as in Minnesota or the Dakotas, and they only need the abolition of duties to supply our markets. But while this increase of emigration from the United States to Canada really means about five persons to each homestead taken up, it does not mean an influx of Americans into that country. We have little doubt that three-fourths of them or more are of the Germans and Scandinavians who have been in the Northwestern States, and while they are good citizens whom we should like to retain, they have not proven the best of farmers at diversified farming, though they are able to grow good crops of grain. We are not worrying so much about the loss of some as of the advent of twice their number who will come to fill their places. We could spare twice that number to Canada each year and then have a few left.

We have frequently written that the best time to sell farm produce is when it is ready for market, and a fair price can be obtained for it, even if it is not of the class usually called perishable. The shrinkage often causes a loss that more than balances any increase in price gained by holding it until later in the season. But this does not mean that it should be sold at an unfair price, or that undue credit should be given to the tales told by would-be buyers, who wish to obtain the goods at a low price. We think

the reports of a large crop of apples this year have been exaggerated by this class of men, in order to keep the buying price down. There is probably a fair crop, larger than last year, but by no means a record-breaking crop, and as the export demand is good, and likely to remain so, we would think it wise for those who have good fruit, and can pack it in good shape, to hold it at least until the fall apples are out of the way. They seem to be more abundant than handsome, sound apples that are likely to keep all winter, and we shall not be surprised to see the prices for the latter go as high as they did last winter. We may be mistaken, but are willing for that to go on record as our guess.

The recent accident at Pittsfield, by which the lives of President Roosevelt and Governor Crane were placed in so much danger, emphasizes one thing, which is that there is great need of some regulation of the running of trolley cars upon country roads, as they are crossing the streets at grade, or making sudden curves. We shall not know until the evidence is in, and perhaps not then, whether the car was making ten miles an hour or thirty when the accident happened, but most of us know that they are often run at a dangerous speed over crossings. We have seen cars cross a street that were apparently going forty miles an hour, and certainly not less than twenty miles, when the buildings prevented the motorist from seeing what was on the side street until within thirty feet of it, and more than once at such a crossing have seen horses pulled to a standstill with their noses within less than ten feet of the car, or turned to one side at the risk of overturning the carriage. Yet a remonstrance made to the president of the company only brought the reply that "the cars must make their schedule time." We do not care if they run sixty miles an hour if there is a straight road and the motorist can see all points ahead in time to stop his car before an accident, but to rush at such speed where they cannot see we consider criminal.

Potatoes for New England.
Probably no one crop is raised by such a large majority of the farmers of New England, with individual intent of having a surplus for market, for money, or exchange for household supplies as potatoes.

This marketable surplus ranges all the way from a few bushels to several thousand bushels per farm.

For general potato growing the two leading counties are Aroostook in Maine and Coos in New Hampshire, though that section of Massachusetts and Rhode Island which is able to come under the wing of the reputation established, at Bristol, Ferry, produces liberally for early market, in Boston, Providence and nearby market to wits.

While the potato proves a surer crop in the northern section, yielding satisfactory profits in Coos County an average of three years in five, and in Aroostook three years in four, by judicious selection of seed, soil and time of planting it is possible to make the crop more of a surety than at present in most all sections of New England.

Many advocate planting as early as the land can be prepared, but, while this course may possess some advantages, it also has contra conditions.

In the central and southern sections, if for winter use and planted early, the seed should be the latest maturing variety obtainable, having the elements of quality, etc., in perfection.

It is just as inconsistent to plant an Early Hebrew or Rose in or south of the fortieth degree of latitude, in the month of April or May, and expect to harvest a product, which, stored under average conditions, will furnish the table with first quality food the next March, as to depend on Graveston apples for fruit at the same table.

While with late planting of early varieties we avoid a large share of the fight with bugs, and are able to follow an early crop of barley or clover in these Southern latitudes, thus putting the soil into ideal condition for the perfection of the potato, we also take possibly additional chances of damage by blight.

However, there are farmers in Pennsylvania who, on the higher altitude, plant early in August and harvest the latter part of October, or early November, crops of tubers which even an Aroostook farmer would stop to view.

But there are a few rules of practice which experience has proved should be adopted by the average New England farmer to place an insurance policy on his potato raising, and as this paper is intended especially for those more extended areas which have been under cultivation for long terms of years, some suggestions will not apply with equal force to the conditions attendant upon new lands and unimproved soils.

The best soil is a medium sandy loam, though raised successfully on others both light and heavy, but it must have reliable supply of moisture while not permitting standing water either visible or beneath the surface. The potato is a liberal feeder as well as persistent drinker. Hence soil should be well supplied with plant food. Clover turned under or rye is good. Liberal application of barn manure plowed in deeply either on sod or old ground.

If a sod it must be thoroughly reduced to prevent large air spaces beneath. Ten inches is good depth to a foot.

Remember the roots of the potato plant are as long as the tops, and will produce large tubers if the farmer does not leave the land to be plowed by the growing plant.

It is generally conceded that commercial fertilizers are necessary to the greatest profit. Amounts probably not less than eight or more than sixteen hundred pounds per acre of the best obtainable will meet the need most profitably. If the lesser all in the row at planting, if the greater half between the rows when the potatoes are cultivated the last time, and run in the soil with the cultivator.

Large growers plant thirty-two inches between rows and twelve inches between pieces out to two eyes, using about twelve bushels of seed per acre. The writer seeded a plot of ten acres one spring in Aroostook with an Aspinwall planter, using hand-cut seed, and it run a little under 110 bushels of seed, while hand dropping at the same time gave practically as even stand used only 9 to 10 bushels per acre, but the saving of seed did not compensate for the extra expense of hand work, and skips were about equal.

Four inches is proper depth to cover the seed, according to the consensus of opinion of planters in all sections averaged.

Where hand work is used it may be satisfactorily expedited by opening the furrow with a light plow or winged cultivator, and the seed all dropped, and then the whole plot covered with a pair of horses and a regular land drag or float crossing the rows.

Where planted with a planter or in the last-mentioned way, the smoothing-harrow this year, and the veteran ex-Secretary of Agriculture, T. S. Gold, says they have not

E. W. HORNUNG,
Author of "The Shadow of the Rope."

six inches high, then use the cultivators and horse hoofs.

A friend of the writer's, who never seeds less than seventy-five acres, assigns the work from time of planting till harvest is begun at the rate of twenty-five acres to one man and a pair of horses, using riding, two row cultivators, sprayers, etc., and finds it just meets the need of the crop. On high and dry land flat cultivation, while on wet land they should be hill-tilled.

Scab and blight are now reckoned as probabilities to be provided against by all large growers who would naturally carry insurance against fire on their buildings.

Where present, scab should be prevented by subjecting the seed to a treatment of either sulphur fumes or corrosive sublimate before planting. And blight is now controlled very satisfactorily by applying Bordeaux mixture, first July 25, second Aug. 15 and third Sept. 5, while nothing better than paris green has been found to use with it for bugs and flea beetles or alone previously.

The most laborious part of the whole process of potato raising is the digging, and although the number of machines in use for lifting the tubers are numerous, yet not one has absolutely reached the need of the average small raiser of potatoes, whose field covers at most but few acres.

We have seen the potatoes as well lifted from the row where they were well ridged or hillied, by the use of a spring tooth harrow, with the teeth set deeply, as by any of the cheap machines on the market; but with these, as with all others, the success of the operation was materially affected by the condition of the tops at time of digging.

If a farmer believes he has the proper conditions it will pay to try the spring tooth.

For early potatoes on sod land, on which fertilizers alone are to be used, plow as early as possible the preceding fall.

Apple Tree Tent Caterpillar.

The apple tree tent caterpillar is too well known to most of us by their conspicuous white nests or tents, and the stripping of the foliage in May and June. They are not the worst of our fruit-tree pests, as they can be destroyed very easily by spraying with Paris green or some other arsenical preparation, by brushing down the nests with a stiff brush, or in small orchards even by burning with kerosene, which is put on a rag or bundle of waste on a pole, and lighted. A half-pint of kerosene can be made to destroy all the caterpillars on the trees in a village garden, and the fire does not need to be held under them long enough to injure a green branch. We have also destroyed them before the days of kerosene with a light charge of powder well aimed at the nests. All these methods excepting the spraying are most effectual at morning or evening, or on a cloudy day, when they congregate at the nest.

The eggs are deposited in the fall near the ends of the twigs, and can be readily seen as a ring around the twig, glistening white when the dew is on and the sun is shining brightly through the branches. A long-handled tree pruner can quickly clip them off, and they should be collected and burned. At Newfield, N. H., the village improvement association offered the children ten cents per hundred clusters, and \$250 clusters were collected, and as they probably average more than 150 eggs in a cluster, 1,237,500 eggs or more were destroyed at a cost of \$2.25.

The fall web worm differs from the tent caterpillar in that it does not come until August or September, and then makes no tent, but gathers a few leaves into its webs and feeds on them until it has destroyed them, then encloses more leaves until, perhaps, it will have the whole branch. As they feed entirely within the web the spraying has not been very effectual against, nor is it desirable to apply poisons to the tree then, and the best method is when these bunches of dead leaves are found, cut and burn them.

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Our Homes.

The Workbox.

HOME-MADE SWEATERS.

(The Season's Fad.)

Women have almost as many uses for them as men. Sweaters for men usually open only at the neck, and go on over the head. Women's sweaters follow shirt-waist lines, and open down the front. For an ordinary sweater about one pound of yarn (Spanish is best) is required. Some use Germanstown, but it is rather heavy.

A MAN'S SWEATER, SIZE 38.

Two pounds of white Spanish yarn, two bone or rubber knitting needles, each measuring half an inch round. Two steel needles will be necessary for the wrist, collar and border (size No. 14).

Begin by casting on one of the steel needles 126 stitches, this for the lower edge. In making a larger or smaller sweater, add or decrease five stitches for every inch (chest measure), larger or smaller.

First row—Two plain, or seam 2 'til 2 inches are finished. Now put in the rubber needles and knit 1 plain, pur'l, alternately, 'til garment is length required. In the next row rib 43 stitches for the right shoulder; then bind off 40 for the neck; then on a third needle rib the remaining 43 stitches for the left shoulder; then on the right-hand needle cast 40 stitches to correspond with those cast off for the neck. Now put all the stitches on to one needle and continue to rib until it is the length of the other side of the sweater. Now with steel needles rib 2 plain, 2 pur'l, for 2 inches. For the sleeves: For each take up 90 stitches on rubber needles around arm-hole. The seam of the sleeve must come under the arm. Then rib one and for 15 rows.

16th row—Knit as before, narrowing one stitch at each end of the needle in every following fifth row until you have narrowed 13 times and the sleeves are eighty rows in length. Then narrow in every other row until the sleeve is 115 rows long.

With steel needles rib 2 and 2 until the cuff is long enough. Bind off loosely and sew up the sleeve and body. Make the collar separate. With steel needles cast on 120 stitches and rib 2 and 2 back and forth for a total of 10 inches. Then sew the ends together, and see if it is large enough to slip easily over the head.

Sew it to the neck of the sweater, holding the latter full or stretching it as necessary to make it fit the collar edge. The collar seam should come a little back of one shoulder. Turn the collar over half way and the garment is completed.

Woman's Sweater Blouse—Begin body by casting on 56 stitches for the back at the waist and work back and forth, adding 1 stitch at each end of every sixth row. When the back is 15 inches long, bind off 20 stitches in the centre, slipping the stitches to the right of them on to a safety-pin. Carry on the work 2 inches for the left shoulder with the stitches that now remain on the needle, and then at the end toward the centre of the front cast on 32 stitches. Knit 2 inches, at the arm edge cast on 2 stitches each on the next 3 rows, then cast on 32 stitches for the underarm section. Knit 5 inches, then 10 rows, binding off on each 5 stitches toward the arm. On the eleventh row bind off the remaining stitches.

When the left front is finished, the right front is worked on the stitches you took off on the safety-pin, care being taken to increase on the sides opposite those given in directions to make it look right.

For the sleeves cast on 64 stitches, knit 3 inches for a turn-over cuff, make a plain row to turn the work, knit 5 inches plain, add 1 stitch at each end of every fifth row 6 times, then 1 at each end of every fifth row until the sleeve is long enough to reach to the front point of the arm. Make 6 rows, binding off at each end, then bind off remainder. Knit a collar 4 inches high.

Sew up the underarm seams, then take up all the stitches round the waist, slipping and binding every second stitch in front. Knit back and forth, narrowing in front until belt is of proper size. When the belt is 1 inch deep bind off. Fasten front with hook and eyes. Finish with brass buttons. EVA M. NILES.

The Body White We Sleep.

If the organs of the body cannot be said to sleep, neither can the voluntary muscles. Witness the phenomena of sleep-walking; the postilions in the stage-coach sleep; who sleep in their saddles, and cavalrymen, who do it today; infantry, who have been known to sleep on forced marches; sentinels, who walk their beats, carrying their guns in a fixed position, while they sleep. For all we know, policemen may do it, too. People who talk in their sleep are familiar to all of us. Experiments made by Speir, Armstrong and Child on two hundred college students of both sexes showed that forty-seven per cent. of the men and thirty-seven per cent. of the women talked in their sleep. A number of things might be proved by these statistics. Of these sleep-talkers, one-half of the women and one-third of the men are able to answer questions while asleep. More women than men could answer questions on any subject, not alone that of which they had been talking. It has also been found that most sleep-talkers are under twenty-five years of age.

Evidently, then, with the muscles and organs of the body all working, it is the brain only that sleeps, and by no means all of the brain. The senses of sight, hearing, touch, smell and taste may be very much awake while the subject sleeps. A sleeping person hears and answers questions, re-arranges his bedclothes, covers his eyes to keep out the light, draws away his hand when the experimenter tickles it. A child is broken of the habit of sucking his thumb while asleep by putting alos on it. He is conscious of the bitter taste and dreams of wormwood. The nerves, then, and the brain centres corresponding to them, are awake. A busy lawyer, exhausted by overwork, one night went out to supper with some friends, ate, talked and walked with them, and the next day remembered absolutely nothing of the occurrence. He had not been drinking; the man was

simply asleep during the whole evening. His conscious memory—that is, consciousness itself—slept.—Ainslee's Magazine.

Here and There about the House.

Keep a bottle of coal oil uncorked inside the clock case and the clock will not need oiling. Replenish as the oil evaporates.

The juice of any acid fruit can be made into syrup by adding a pound of white sugar to every pint of juice and boiling ten minutes. Seal in pint cans.

An excellent filter can be made from a common flower pot. Close the opening with a sponge, then put in an inch-thick layer of powdered charcoal, an inch layer of silver sand, two inches of gravel and small stones.

Many housewives object to using the baking-powder on the market, owing to the possibility of adulteration. Will such try the following formula? Sift three times a quarter of a pound of flour, a quarter of a pound of baking-soda and half a pound of cream tartar. Store in an air-tight can.

To remove plum, grape and berry stains from boiling water, and leave in the water until cold. Peach and sweet-apple stains should be washed first in cold water. Saturate grass stains with molasses and rub it well. Through the fruit season it is well to have a jar of Javette water at hand.

To remove mud splashes from soft dress material, leave until thoroughly dry, then rub gently with a dry corn cob; it will not roughen the goods as a brush does. Lake or sea sand will freshen velvet and remove the dust. Apply fine sand quite freely, then brush until none remains, always brushing the pile the wrong way.

If a small hole appears in a porcelain-lined or granite pan or kettle, mend with a copper harness rivet. If the hole is not large enough to admit the rivet, carefully enlarge it; then insert it, put on the bur, and rivet it tightly. To remove old paint spots from glass, heat vinegar to boiling, dip a cloth in it and rub the spots until they disappear.

A light stone churn is, in very many respects, better than one of wood, where there is only a moderate amount of cream. A hole can be drilled near the bottom, and closed with an oak or hickory plug. The buttermilk can be drawn off, butter washed and salted in the churn. Put a ball on the churn of good strong wire; it can then be lowered into the well to cool cream or butter. Rub the butter bowl and paddle occasionally with salt.

Put one heaping cupful of bread crumbs (the centre of the bread) into a sauceron, with a cupful and a half of milk, one-half a teaspoonful of salt, a dash of cayenne and one-half a teaspoonful of onion juice, and simmer slowly until thick and smooth, beating several times with a spoon. Pour the sauce into a sauceron, add a cupful of bacon, carefully over it one-half a dozen eggs. Place in a hot oven until the eggs are set, then send quickly to the table.—From "Table Talk," Philadelphia.

BEEF'S HEART STUFFED.

Remove all the muscles from a well-washed beef heart. Parboil and stuff with a dressing of moistened bread crumbs, a small onion, salt, pepper, sage and thyme. Tie it well, and rub salt on the outside. Place in pan with a few slices of bacon or plenty of butter and one-half cup hot water. Cook in very hot oven till done, basting frequently.

SARATOGA CHIPS.

Peel some medium-sized white potatoes, and slice them very thin. It is better to have a potato slice for these, if possible, as it cuts them so quickly and perfectly. Wash the potatoes in one or two waters, then cover with fresh water and lay a lump of ice on the top of them. Let them stand an hour, if possible, then wash a slender, wet dry with a towel and fry in boiling fat—not too many at a time in the basket or they will stick together and will not brown. Have a quick fire and fry until brown and crisp, drain on paper, sprinkle with salt and serve.

GLUTEN ROLLS.

Three cups of broken wheat, two even tablespoonfuls of bacon fat, one-half a teaspoonful of salt, two cups of milk. Mix the flour, salt and baking powder together, then stir in the milk, beat well. If baked in iron roll pans heat them well, brush with butter; if granite ware, only grease them. This quantity will make sixteen rolls. Bake from twenty to twenty-five minutes.

APPLE DOWDY.

One-half loaf stale brown bread, eight large tart apples, one-half teaspoonful cinnamon, one-fourth cupful dark-brown sugar, one-half cupful cold water, two tablespoonfuls butter. Cut the bread in thin slices, and pare off the crusts. Butter each slice. Lay them into a buttered baking-dish till it is neatly lined. Inside put the apples, pared and sliced, the sugar, cinnamon, a dust of salt, and pour over all the water. Cover the top with the bread, buttered side up. Bake slowly for an hour. Serve hot with a liquid or a hard sauce.

HINTS to Housekeepers.

Sometimes there are small left-overs of cooked oysters or clams. If the oysters are in a milk strain strain off the liquor and save it. It may be enriched by a spoonful of butter or half a cup of cream. Season well, and heat in the double boiler, and add the oysters, but only just long enough to heat them. More than a minute will overcook them. Oysters or clams which have been broiled or lightly cooked in any way may be deviled, creamed, or used in rissoles or chops or cutlets, or in soups, or in oysters au gratin. Those discarded by the turner will do very well for household use and cost little or nothing. Litharge mixed with glycerine to the consistency of putty will close cracks in kettles and cover with acetic acid. Set in warm water until dissolved, and incorporate the two by stirring.

To mend iron kettles, heat two parts of sulphur until melted, add one part black lead and stir briskly; pour out, and when cold break into bits. Apply to the cracks, and melt with a soldering iron. Those that are discarded by the turner will do very well for household use and cost little or nothing. Litharge mixed with glycerine to the consistency of putty will close cracks in kettles and cover with acetic acid. Set in warm water until dissolved, and incorporate the two by stirring.

NUTS in Place of Bread or Meat.

When arranging nuts in bills of fare, use judgment and consider the chemical composition of each nut, just the same as in arranging meats and vegetables. For instance, chestnuts would be served with beans, and would take the place of potatoes or rice in a dietary. Chestnuts must be cooked just the same as potatoes or rice; uncooked they are exceedingly difficult of digestion. Ground or peanuts will take the place of beans or meat. In fact, they have a far greater food value than meat. Serve with potatoes or rice. Mixed with hominy, they form a typical or perfect food. The almond yields both a fixed and volatile oil, and is used as a flavoring rather than as a true food. Bitter almonds contain a substance known as amygdalin. When mixed with nitrogenous matter and water they have a slight digestive power, due to an enzyme known as emulsin. For this reason we have grown into the habit of eating sweet almonds at the close of the meal, as an aid to digestion; this is, however, an error, as they do not contain a sufficient quantity of emulsin to be of much service.

The most valuable nuts, from a food standpoint, are the pine or pinon nuts, the ground nuts and the pecans. When pecans cannot be obtained any hickory nut may be used in their place. Pine nuts are cheap and abundant, rich in oil and contain some nitrogen. Used with hominy or other farinaceous foods they give quite an even-balanced ration.

Nut sausages—These may be made on Saturday and used in the place of meat for a Sunday-night supper, or they may be served in very thin slices and passed with bread and butter.

Put through the nut-grinder half a pound of roasted peanuts, one ounce of blanched and dried almonds, half a pound of peanuts and half a pound of pine nuts. Mix with these six very ripe bananas. Pack the mixture into a kettle or mould, and steam continuously for two hours. When done, remove the lid of the kettle, and when the mixture is cold turn it out and serve the same as cold meat. This will keep for several days. Served with salad, this makes a nice luncheon dish.

Nut Rolls—Grind half a pound of nuts; add to them two cupfuls of white, soft bread crumbs, four tablespoonfuls of peanut butter, half a cupful of grated coconut, chopped fine, a saltspoonful of celery seed, a level teaspoonful of salt, and one well-beaten egg. Mix thoroughly; form into cylinder-shaped croquettes or into round balls; dip in egg, roll in bread-crumb, fry in deep, hot fat, and serve with nut sauce.

Mock Codfish Balls—Grind a quarter of a pound of pecans, the same of pine nuts, and a quarter of a pound of English walnuts. In the winter mix these with two cupfuls of boiled and mashed salsify; in the warm weather use hominy grits. Season with a level teaspoonful of salt, a tablespoonful of grated onion, a tablespoonful of chopped parsley; add two tablespoonfuls of dry bread-crumb; mix and form into balls; dip in egg, then in bread-crumb, and fry in deep, hot fat. Serve with tomato sauce.

Nut Croquettes—Grind half a pound of pine nuts; mix them with half a pound of

almonds, blanched and dried; add to these two cupfuls of mashed potatoes, a teaspoonful of onion juice, a level teaspoonful of salt, the yolks of two eggs, and a grating of nutmeg. Form into cylinder-shaped croquettes. Dip in beaten egg, roll in bread-crumb, and fry in deep, hot fat.

Nut Sauce—Rub together one tablespoonful of butter and one of flour; add slowly half a pint of boiling water. Stir over the fire until it begins to boil; take from the fire and add the yolks of two eggs, the juice of half a lemon or two tablespoonfuls of tarragon vinegar.—Mrs. Rorer, in Ladies' Home Journal.

Domestic Hints.

FISH CROQUETTES.

They may be prepared with either salmon, mackerel, herring, shad, or red snapper, simply cutting the meat into small three-sixteenths of an inch squares; lay them in a vessel and mix in a third of their quantity of cooked mushrooms, and half as many truffles as there are mushrooms, all cut into the same size pieces; put on the fire to boil a few gills of good, consistent beechamet; mix into it slowly the mushroom liquor and a few spoonfuls of good melted butter, and when the sauce has become succulent, add the sauteed onions in the sauceron; heat it without boiling, and spread it over a sheet to be used having a piece of bacon or ham for a garnish, in a cool place or in the ice. Divide the preparation into balls an inch and a half in diameter, lay them on a plate dressed with white bread-crumb, and roll them either in the shape of corks or balls; dip them in beaten eggs and roll them in the bread-crumb; smooth well the surfaces with the blade of a knife, then range them on a tin sheet; put them in hot frying fat; cook only a few at a time and let them get a nice color. After the croquettes are finished and well-drained from the fat, range them in a pyramid form over a folded napkin, and garnish around with fried parsley.

EGGS WITH BREAD SAUCE.

Put one heaping cupful of bread crumbs (the centre of the bread) into a sauceron, with a cupful and a half of milk, one-half a teaspoonful of salt, a dash of cayenne and one-half a teaspoonful of onion juice, and simmer slowly until thick and smooth, beating several times with a spoon. Pour the sauce into a sauceron, add a cupful of bacon, carefully over it one-half a dozen eggs. Place in a hot oven until the eggs are set, then send quickly to the table.—From "Table Talk," Philadelphia.

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DYSPEPSIA.

George S. Scally of 75 Nassau street, New York, says: "For years I have been troubled with rheumatism and dyspepsia, and I came to the conclusion to try your pills. I immediately found great relief from their use; I feel like a new man since I commenced taking them, and would not now be without them. The drowsy, sleepy feeling I used to have has entirely disappeared. The dyspepsia has left me, and my rheumatism is gone entirely. I am satisfied if any one so afflicted will give Radway's Pills a trial they will surely cure them, for I believe it all comes from the system being out of order—the liver not doing its work."

Radway's Pills

cur all Disorders of the Stomach, Bowels, Kidneys, Bladder, Dizziness, Costiveness, Piles, Sick Headache, Female Complaints, Biliousness, Indigestion, Constipation and all Disorders of the Liver. 25¢ per box. At Drug-gists or by mail. Radway & Co., 55 Elm street, New York. Be sure to get "Radway's" and see that the name is on what you buy.

poetry.

AN AUGUST AFTERNOON.

Yonder the meadows stretch their languid length, So crisp and brown beneath the burning sun, Save where two wavy pencil lines of green, Reveal the shallow brook now almost still. And here and there by friendly shadows kissed, A spot with semblance of a feathered nest. The patient bee, in supplicated quest, Flies to the withered clover tops among, Where still the woodland mockingly invites. Dune! Louie, too, with senses keen, alert, As to the day, sharpens her razor wings Like tiny buzz saws in the heated air, Which shakes and quivers as a furnace breath, And now and then a lonely wood-bird's note Falls on the ear from out the quietude. Of mellow haze that wraps the sober hills. The soothsaying sea, tender monotone, Lapping the broad'ning edge of peaceful shore, Breathes forth no token, gives no word or sign That one could guess what have might be wrought.

And now made sad in such a few short hours, The cruel sea! then hold! thy secret well! The hush, the calm that now upon thee rests Betakes my memory to Bible lore. A scene of tumult and of tempest dark, With angry billows threateningly dark, The roar half hid by creases of hills men. The fold of one moves quickly to their aid. Puff! a shining face athwart the gloom, Lit by the deep compassion of a soul, That, reaching far beyond all human thought, All human woes to 'swage not only, but The inner heart strings, 'neath His gentle touch, Are made to vibrate with a joy divine. His gracious presence ever at our side, Rebukes by voice and gesture infinite. His "Peace be still!" is echoed o'er the wave, And age on age reverberates at will; Above life's waves that surge and roll and toss, The low, sweet cadence of the King of Kings.

K. PAULINE ABBOTT.

THE MORNING SUMMONS.

When the mist is on the river, and the haze is on the hills, And the promise of the springtime all the ample heaven fills; When the shy things in the wood-haunts and the hardy on the plains Catch up heart and feel a leaping life through winter's sluggish veins; Then the summons of the morning like a bugle moves the blood, Then the soul of man grows larger, like a flower from the bud; For the hope of high endeavor is a cordial half divine, And the banner cry of onward calls the laggards into line.

There is glamour of the moonlight when the stars rain peace below; But the stir and smell of morning is a better thing to know; While the night is hushed and hushed, and trans-pierced by dreamy song, Lo, the dawn brings dew and fire and the rapture of the strong.

Richard Burton, in Atlantic.

OUR AMERICAN QUEEN.

She seeks her garden in the morn, And plans and delves with care; A gingham bonnet crowns her head, And hides her golden hair. She's not afraid to soil her hands; She's busy as a bee; The spade she handles with much skill; The queen of spades is she.

And later on the links she's found, With skirt to match her hose; Just note the color of her cheeks, And watch her graceful pose. The caddy hands her out her club, And then he makes the tee; She drives, and you conclude at once The queen of clubs is she.

Richard Burton.

THE SUMMER MAN.

I've seen him by the sounding sea, And where the mountains frown. And Newport doesn't know him more Than does the country town.

He kisses all the pretty girls, They like it, too, I ween, And ye he is a married man, His other half I've seen.

Nay, think him no outrageous flirt, To loves him a boon, The biggest Summer man of all, The man within the moon.

—New York Times.

I lay my head upon Thy infinite heart, I hide beneath the shelter of Thy wing; Pursued and tempted, helpless, I must cling To Thee, my Father; bid me not depart, For sin and death pursue, and life is where Thou art! —Anonymous.

He who sows and words upholds; Lends us His upholding hand; He the ages who unfoldeth; Doth our times and ways command. God is for us; In His strength and stay we stand.

—Thomas H. Gill.

Miscellaneous.

The Most Beautiful Poem.

Now, as the time was come for Prince Hemm to think of marrying, counselors and courtiers he sought him to choose a bride. The prince, however, gave them no satisfaction. Indifferently he glanced at the portraits of the young princesses which gold-trimmed ambassadors brought him. Blondes there were and brunettes; thin ones and fat, pretties and ugly. And even in the latter case, there was a way to bring out some beauty, and had example enough in order to turn attention from the others. For instances, from the midst of irregular features looked out deep eyes; in another, a too-large nose was offset by cherry lips.

But Prince Hemm preserved his weary attitude. He sighed, shook his head, and, shutting himself up in his apartment, took his lute and began to sing, leaving to his prime minister the care of dismissing the ambassadors as best he could by offering words of flattery the refusal of the prince to fall in love.

The whole court was filled with lamentation. The entire kingdom groaned at having so morose a prince for sovereign. The old King and the Queen-mother being dead, no one had the power to make the prince listen to words of wisdom.

One alone could influence him. This was his favorite, Ollie, more of a bard than a courtier, more of a poet than a statesman, who liked better to sing with the prince than to weary him with talking.

However, as the two hundred and ninety-seventh ambassador took his leave, coming away the two hundred and ninety-eighth portrait of the selected princesses, Ollie rescued him self. He laid down his lute, stopped singing the verse he was composing, and sat listening pensively to the horses of the escort as they hurried away at an angry gallop.

"Well," said the prince, "of what thinkest thou?"

Ollie without replying. Like the prince, he was but twenty, and his youthful face had the beauty of a girl's among its light blonde hairs.

Hemm laid dark, grave and pale, with dreamy eyes.

"Of what thinkest thou?" repeated the prince, impatiently.

"I am thinking it is sad that such a prince as you should have taken upon himself the vows of chastity."

Hemm began to laugh. "I have taken no vow." Then growing sad, he added: "My heart is full of love; only—Ollie, will you understand me?—I do not wish to give my beautiful love to a doll without soul or mind."

"For mind," said Ollie, "I see no necessity! She whom one loves always has enough that provided she has the sensibility to be loved."

"I confess myself! I want the one I chose to understand me and be able to respond to my thoughts and feeling, even when the days of our first passion are over. Ollie, thinkest thou that like certain birds, she was unable to sing when caged?"

Hemm unrolled the last manuscript. The letters were traced in red ink which in many places was partly rubbed off.

The prince read, and when he had finished the poem:

"Come! Oh, come!" cried he, "thou who knowest how to love; thou who I recognize!"

She did not reply, and at hearing the words the feathers stood back with words of terror.

She no longer wore her faded robe, but a purple tunic, which made her pale face whiter than ever.

"My one love!" exclaimed Hemm. She smiled.

Larger, more luminous opened her eyes. Suddenly she staggered. The prince held out his arms, she glided into them, still smiling her won-derful smile.

At their feet the manuscript had fallen, as red as the dress she wore.

"I do not mock. I sing, because in singing my most precious thoughts come to me—and I would find some way of drawing you out of your difficulty. But wait, Prince Hemm, here is the plan I do not seek."

"Tell it quickly!"

"I am going to stage a tourney of ladies for which your heart shall be the prize?"

The prince shrugged his shoulders.

"I mean," continued Ollie, "a gallant tourney a sort of a court of love to which those who wish to be queen shall bring poems composed by themselves. Poetry is never found in vulgar souls. One must love in order to sing."

"Thy idea is good, but who will guarantee that the poems brought by these ambitious women were written by themselves?"

"That can be easily proved. When the three best poems are chosen by you, the three authors shall be shut up in your palace, each in a separate room with no one can approach them. We will leave them there a whole night, do not take care that they may have ink, pens, parchment and a comfortable supper, for the mind need be sustained by the body."

"Ollie, dost thou really think I can do this?"

"Why not? Trust to me. Make known throughout your palace that the first day of the new moon you will receive all women who wish to try their luck. Only, Prince Hemm, do not expect all the candidates to be noble, for very few could combine birth, intellect and heart with courage enough to confess to their wish to be chosen."

"I ask for nothing except a loving heart."

"He appears, and the maids with a lute run and sweep up the coins and bills, the girl with the brown braid thrust them into the pocket of the old woman and took her by the arm."

"I will go home with you," she said.

Five minutes later, in a bare but tidy kitchen, the hero of the afternoon's adventure was pouring out to the "old man" the whole story. Then the money was brought forth and counted, and the girl with the brown hair blessed first by one and then by the other, and then by both of the simple, honest pair. Then the old woman began busting about the kitchen, hospitable and impudent.

"And it's a cup o' tay you must be takin' us with. Sure, it's early yet, and your mother—bles the day she bore ye!—won't be worryin'. Draw up to the stove, darlin', and stick those little bits of pretty feet of yez into the oven. And what's your name be, if I might be so bold to ask?"

"I am Anne Greyson."

"Anne! Since the very name of the mother of the blessed Virgin herself. And is it strong or weak she'll be takin' your tay, dear?"

It was fully an hour before Anne could tear herself away from the cosy kitchen. As she was putting on her coat some one knocked on the door, and the old man opening it, in rushed, panting and shame-faced, the boy with the speckled hens. At his side bounded a great dog.

"Howly saints, the thafe himself!" cried the old woman.

The boy, crimson from confusion, no less than from the buffet of the storm, burst out in eager denials.

"I knew you'd think so, but it was my dog Merlin."

"Jim stole the hens?"

"No, no; I mean he'd been stolen a whole fortnight, and all of a sudden, as I was standing on the platform, I saw him under a lamp-post, poor fellow, you ought to see him when he isn't half starved, he's a beauty—and I forgot all about the old hens, and I just jumped off and made a bee-line for that lamp-post. Of course he was run when I got there—the fellow who stoned him and him on a chain—but I heard him say, 'I am I am,' and I followed him down the street, and—there, Merlin, there, old fellow," and the boy buried his face in the yellow ruff of the great creature, who had placed two huge, loving paws on his master's shoulders.

"But how did you ever find us?" asked Anne.

"Why, I remember you said Evansville, and I tramped out. Didn't even ask if they'd take me in."

"Right you are, County Cork; and a foiner country you'll never see if you like to be in thousand."

"And the priest said he guessed it must be either Mrs. Brady or Mrs. Finnegan or Mrs. Flaherty."

"Mrs. Patrick Flaherty, sure!" exclaimed, in high feather, the delighted old man. "And a foine, known' gentleman is Father Carroll, sure, and glory be! we give him the purse at Easter."

At the reference to the purse, the eyes of Mrs. Patrick Flaherty grew suddenly wistful.

"'Twill be a weary work, I'm thinkin', to return all the money to the kind folks that give it."

"I've got me orders," said the man gruffly.

"Why are men worse than dogs? There's a little dog inside."

"Next stop Felton street," shouted the conductor, turning an oblique back.

The girl laid her hand on the bent clod shoulder. "Give me the hens," she said. But the old woman shrank back with a look of terror. Was she to be thrust out into the cold and then robbed?

"Saints preserve us!" she gasped.

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The Horse.

Dover (N. H.) Meeting.

The September meeting at Granite State Park opened under rather adverse weather conditions, for a high wind, together with a dull sky, dampened the enthusiasm of many, and the attendance was necessarily light. As the afternoon wore away scattering rain drops moistened the coats of the few who had disregarded the ominous signs of the morning. The racing was of the one, two, three order, and the grooms gave start to Merill little trouble in scoring.

The wind was the chief feature, and encouraged by its clean sweep from the chilly summit of Blue Job, grew bold as sailed over the sandy plains, and took impudent liberties at Mr. Jones's track. In the judges' stand, Scott Locke was obliged to resort to a "score-card boy's" cap, in order to keep his "thinking done" covered, and at times Manager Christie was seriously considering the advisability of mailing Joe Churchill to his chair. Bert Merrill clutched desperately at the big locomotive belt tongue and finished the afternoon gamely.

Dr. Bailey, acting as one of the timers, mistook a "non-combatant" pole at the turn for the quarter pole, and when he caught Melton there in 28 seconds in the first heat of the 2.24 trot, he had visions of the coming two-minute trotter. But when the other timers announced 35 seconds for the first four furlongs he breathed more easily.

Mr. Lasell's four-year-old colt Melton won each heat of the 2.24 trot in a very clean-cut manner, getting a mark of 2.16 in the second heat, apparently well within himself. Nanita, by reason of her showing at Nashua, opened a favorite, and there was a strong play on Geiger and Jimmie Michael. Geiger was the only one of the three that looked well at the wire. He is a strong-going fellow, with lots of hock action, and finishes in a resolute manner.

Walter Cox captured the big ends of the purses in the 2.16 and 2.24 paces. *Hefty Green*, the hobbled Alcander mare, raced in front all the time in the 2.16 pace, with *Ellie, View View* and Ned Perry doing battle for the place. Cox showed a good one in the 2.24 pace in the rugged chestnut horse Frank M. He wears the double harness, but his looks and deportment are of the high-class order. He is by Strong Boy, dam by Civilization, thus being an inbred Onward. He opened favorite, for of course, for he won at Concord, at which place he made his initial bow to the New England public.

A novel feature of the afternoon's programme was the sale of Den F., the tall, rangy pacer that Bob Proctor has campaigned all summer. Immediately after the race the owner mounted the platform and called for bids. He proved a good auctioneer, for he raised the figures from the first bid of \$200 to \$375, and the horse was sold. The summaries:

Granite State Park, Dover, N. H., Sept. 9, 1902—2.24 trot. Purse, \$500.
Melton, b. b. by Allerton, dam, Minnie Thorburn, by Billy Thorburn (Lasell).....1 1
Kanabill, b. b. (Hannaford).....2 2 2
Geiger, br. g. (Nelson).....2 5 5
Ellie, b. g. (Palmer).....4 3 3
View View, br. m. (Pawer).....4 3 4
Mary A. ch. b. (Proctor).....dis
Jessie Wilkes, br. m. (Cleary).....dis
Time, 2.12, 2.14, 2.16, 2.18.

Same day—2.16 pace. Purse, \$500.
Frank M., ch. g. by Strong Boy; dam by Civilization (Cox).....1 1
Dewey II., b. g. (Merrill).....3 3 3
Ephraim, b. g. (Merrill).....3 3 3
Decima Deane (O'Neil).....4 4 4
Lady Nelson, b. m. (Kimball).....5 5 5
Granite, b. m. (Lasell).....5 5 5
Cascade, br. g. (Wall).....dis
Time, 2.14, 2.15, 2.16.

Second Day.
After such a drenching rain as fell on the night before, one would hardly expect any track to be fit to start over on the next day. But the track at Granite State Park is noted for the clarity with which it can recover from a severe wetting. Today at noon the course was good, with the exception of first-horse place.

There was a good attendance when starter Merrill called the 2.12 pacers at two o'clock. Six sidewheelers scored for the word, and *Stormwood* had the call, there being a fair play on *Jesse H.* and *Strong Boy*.

The hobbled son of *Strongwood* outpaced his field in the first two heats, but in the third, just when it looked all over, Golden with a rein-feeling-finish drive, of which he is a past master in the art, landed *Jesse H.* in the winner in a most decisive manner. When they got the word in the fourth heat Golden allowed *Stormwood* to show the way, with *Stormwood* way up the backside and into the stretch. Here *Jesse H.* forged ahead, but *Stormwood* rallied sufficiently to win by half a length.

Just when they think Ralph Wick is beaten he makes a revolution or two and struggles on, just fast enough to trim the other fellow, and it doesn't seem to matter much who the other fellow is. There may be horses that are faster, more handsome and showy, but there are none, more honest than Barney Devine's big son of Almont Brunswick. John Riley drove him a clever race today, rated him well, and saved his horse for a well-timed and successful finish drive each heat. The talent thought Kaledvala, Authoress and Brigham Bell could outrun him, but the Allen Farm mare seemed to be lame after the first heat, Brigham Bell couldn't reach, and Authoress was defeated off form.

The race of the day was the 2.08 pace, and the win of the brave daughter of Alcayone was popular with the majority. *Louise G.* was the high-dollar horse in the pools at \$50, *Terrill S.* and *Cinch* bringing \$25 and \$15 respectively, while the small-end buyers depended on *Ned Wilkes*, *Emma E.* and *Dandy C.* to lay up and gather in the shekels when *Terrill S.* and *Louise G.* should become worn out. But those that tried, tried in vain, and those that laid up might as well have stayed in the barn, for when Merrill turned *Louise G.* loose in the fifth heat after an easy fourth she came back sturdy in 2.04, and had something to spare at the wire.

The race was merely a duel between *Terrill S.* and *Louise G.*, and that the gelding did not win, was not because Mr. Lasell did not use a whole lot of good generalship. He drove a fair but still a keen race, and left nothing undone that would help *Terrill S.* win.

Frank Merrill, too, drove *Louise G.* the race of his life, took her away easy, and was contented to make his drive in the last four furlongs. *Terrill S.* won the third heat in a driving, slashing finish, and in the fourth while *Ned Wilkes* hammered away at Lasell's horse, Merrill gave *Louise G.* an easy mile.

The crowd was all excitement when they



JOHN A. MCKERRON, 2.10, WHO WON THE AMATEUR CHALLENGE TROPHY

AT CLEVELAND, FRIDAY, SEPT. 5.

came out for the fifth. *Terrill S.* rushed away to the quarter in 31, to the half in 1.04, and *Louise G.* moved steadily along in his trail. At the upper turn she began to close the gap, and at the three-quarters was at his saddle. On they raced, each responding gamely to whip and voice, but the mare with a mighty effort forged ahead at the distance flag, and the good chestnut gelding that has known defeat so little in his career, was obliged to surrender to the daughter of Alcayone. *Art Alco* went a good race, as usual for Timothy, and was the only one that was "up and doing" in the field, with the exception of the heat winners.

While they were scorers in the second heat, drivers Lasell and Timothy were fined each \$10 for scoring ahead of the pole horse.

The only kicking done so far was by C. H. Nelson between heats, when he amused a number of gentlemen by kicking the cob webs from the beams of the judges' stand. The beams are several inches higher than his head. Pretty good for an old man.

SUMMARIES.
Dover, N. H., Sept. 10, 1902—2.12 pace, Purse, \$500.

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George G., g. (Gillies).....3 3 3
Special Boy, ch. g. (Timothy).....4 4 4
Darrette, b. g. (Winch).....5 5 5
Grand, b. m. (Lasell).....5 5 5
Cascade, br. g. (Wall).....dis

Time, 2.12, 2.13, 2.14, 2.16.

Third Day.

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Grand, b. m. (Lasell).....5 5 5
Norvin, b. g. (Dobie).....dis
Clinch, br. g. (Bass).....dis

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